

Egg Safety and Quality



Storage

- Refrigerate at 41°F or below
- Store away from strong odors
- Rotate — first in/first out

Handling

- Wash hands
- Use only clean, uncracked eggs
- Use clean, sanitized utensils and equipment

Preparation

- Cook eggs thoroughly
- Hold cold egg dishes below 40°F
- Hold hot egg dishes above 140°F
- Never leave egg dishes at room temperature more than 1 hour (including preparation and service)



County of San Bernardino • Department of Public Health
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

Visit our web site: www.sbcounty.gov/dehs

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